

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...



Visit the webshop at:
www.aeg-electrolux.com/shop

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The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

Subject to change without notice



SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.

- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance;
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Oven lamp

- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

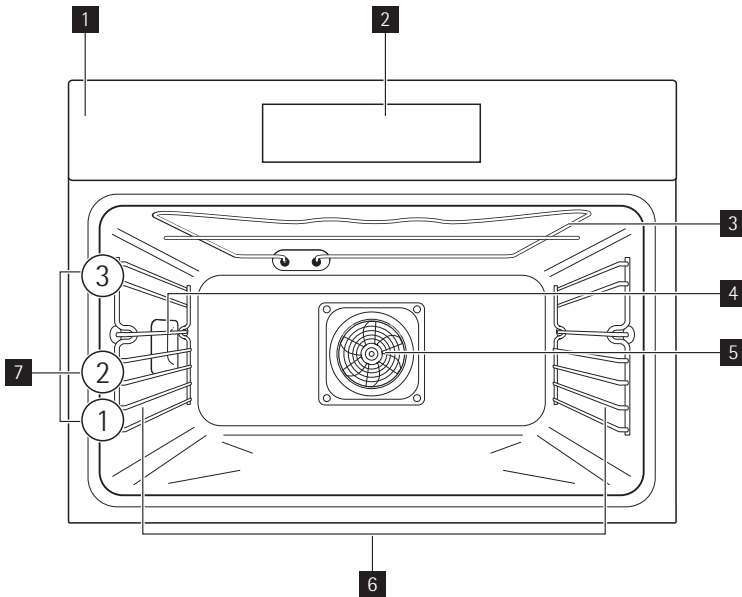
Disposal of the appliance

- To prevent the risk of physical injury or damage

- Disconnect the appliance from the power supply.
- Cut off the mains cable and discard it.
- Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

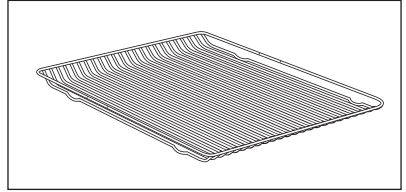
General overview



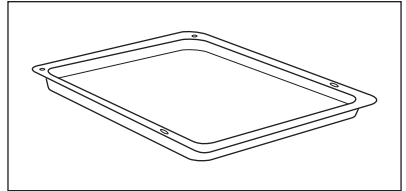
- 1** Control panel
- 2** Electronic programmer
- 3** Grill and heating element
- 4** Oven lamp
- 5** Fan and heating element
- 6** Shelf support, removable
- 7** Shelf positions

Oven accessories

- Wire shelf
For cookware, cake tins, roasts.



- Baking tray
For cakes and biscuits.



BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



Refer to chapter "Care and Cleaning".





Setting and changing the time of day



The appliance only operates after you set the time.

When you connect the appliance to the electrical supply or after a power cut, the symbol for the time of day  flashes. Touch the control  or  to set the time.




Changing the time:

1. Touch the control  again and again until the symbol  flashes.
2. Touch the control  or  to set the time.

The display shows the time and the flashing stops after approximately 5 seconds .

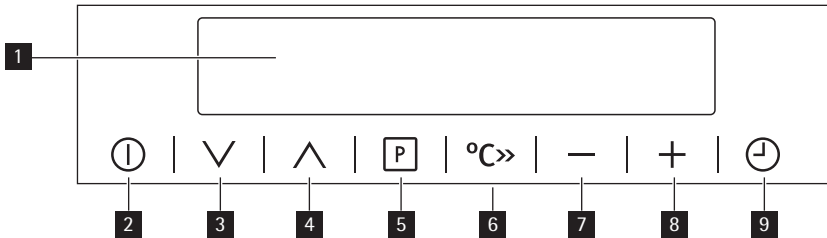


You can only change the time if:









- the Child safety is off.
- the Minute minder  is off.
- the Duration  is off.
- the End  is off.
- all the oven functions are off.

CONTROL PANEL

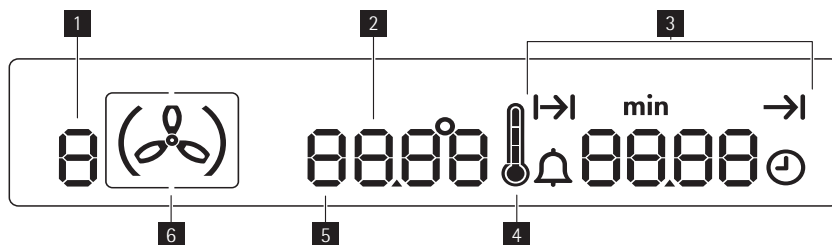
Electronic programmer



Touch the sensor fields to operate the appliance.

| | Sensor Field | Function | Description |
|---|---|--------------------|--|
| 1 | - | DISPLAY | It shows the settings of the appliance. |
| 2 |  | ON/OFF | Touch to activate or deactivate the appliance. |
| 3 |  | DOWN | Touch to set an oven function. |
| 4 |  | UP | Touch to set an oven function. |
| 5 |  | PROGRAMME SELECTOR | Touch to set an automatic programme. |
| 6 |  | FAST HEAT UP | Touch to decrease the heat up time. |
| 7 |  | MINUS | Touch to set the temperature or time. |
| 8 |  | PLUS | Touch to set the temperature or time. |
| 9 |  | CLOCK | Touch to set a clock function. |

Display




- 1 Memory: P
- 2 Temperature/Time of day display
- 3 Clock functions/Clock display
- 4 Heat up indicator
- 5 Automatic Programmes
- 6 Oven functions



General instructions

- When you set the function, it comes on in the display and the temperature starts to increase or the time starts to count down.
- When you get the set temperature, a sound operates.
- When you set a function or open the oven door, the lamp comes on.
The oven lamp goes out after 10 minutes when the door is open and the oven does not operate.

Heat up indicator

If you set an oven function, the bars in the symbol  slowly come on one by one. The bars show that the temperature in the appliance increases or decreases.
When the appliance is at the set temperature, the Heat up indicator goes off the display.

Residual heat indicator

When the cooking is completed, the display shows the residual heat temperature that is higher than 40°C.

DAILY USE



WARNING!

Refer to "Safety information" chapter.

To operate the appliance you can use:






- **manual mode** -to set an oven function, the temperature and the cooking time manually.
- **automatic programmes** -to prepare a dish when you do not have a knowledge or experience in cooking.

Setting the oven function

1. Activate the appliance.
2. Touch \wedge or \vee to set an oven function.

The display shows an automatic temperature. If you do not change the temperature in approximately 5 seconds, the appliance starts to operate.

Oven Functions

| | Functions | Use |
|---|----------------------------------|--|
|  | Ventitherm® Fan Operated Cooking | To roast and bake on two levels at the same time. |
|  | Rotitherm Roasting | To roast larger pieces of meat or poultry on one level. To brown food, for example gratin. |
|  | Single Economy Grill | To grill flat foodstuffs and to toast. |
|  | Defrost/Drying | To defrost and dry herbs, fruits and vegetables. |
|  | Low Temperature Cooking | To prepare very tender and juicy roasts. |

Changing the oven temperature

Touch $-$ or $+$ to increase or decrease the temperature in 5 °C steps.


Fast heat up function


The Fast heat up function decreases the heat up time.



CAUTION!

Do not put the food in the appliance when the Fast heat up function operates.




1. Set the oven function and if it is necessary, change the automatic temperature.
2. Touch $^{\circ}\text{C}\gg$. The symbol  comes on in the display. When the Fast heat up function operates, the bars of the heat up indicator flash one after the other.


When the appliance operates at the set temperature, the bars of the heat up indicator come on. An acoustic signal sounds. The symbol  goes out from the display.

At this time, the oven function operates automatically and you can put the food in the appliance.





CLOCK FUNCTIONS

Clock functions

| SYMBOL | FUNCTION | DESCRIPTION |
|---|---------------|--|
|  | MINUTE MINDER | Use to set a countdown. When the time ends, an acoustic signal sounds. This function has no effect on the operation of the oven. |
|  | DURATION | Use to set how long the oven operates. |
|  | END | Use to set when the oven stops. |

| SYMBOL | FUNCTION | DESCRIPTION |
|---|-------------|--|
|  | TIME OF DAY | Shows the time. To set, change or check the time. Refer to "Setting and changing the time of day". |





Setting the clock

1. Activate the appliance and set an oven function and temperature (not necessary for Minute minder and Time of day).
2. Touch  again and again until the display shows the necessary clock function and the related symbol, for example Minute minder .
3. Touch  or  to set the necessary time.

When the set time ends, an acoustic signal sounds for 2 minutes. "00.00" goes on in the display and the related function indicator flashes. The appliance deactivates automatically. Touch a sensor field to stop the acoustic signal.



General instruction:

- If you set a clock function, the symbol flashes for approximately 5 seconds. In these 5 seconds, touch  or  to set the time.
- If you set the time, the symbol continues to flash for approximately 5 seconds. After these 5 seconds, the symbol comes on. The time starts to count down for Minute minder. For Duration and End the time starts to count down after the function starts.
- If you want to delay the start of the cooking time use End function .
- If you want to end cooking earlier (before end of clock functions) use .

AUTOMATIC PROGRAMMES



WARNING!








Refer to "Safety information" chapter.


Automatic Programmes



For an automatic programme, use the recipes from section "Automatic programmes".

Setting a programme

1. Activate the appliance.
2. Use  to access the automatic programmes menu.
3. Use  or  to set an automatic programme (P1 to P12).
 - The symbol for the function comes on in the display.
 - The cooking time and  come on in the display.
 - Touch the clock control . Then, touch the  or  control to set the cooking time.
 - The oven activates automatically after approximately 5 seconds.

When set time ends, an acoustic signal sounds for 2 minutes.  flashes. The oven stops automatically. Touch a control to stop the acoustic signal.

Memory function

Use the Memory function to save one favourite setting.

1. Set the oven function, temperature, and the clock functions: Duration |→| and/or End →|.
2. Touch and hold the sensor field for Automatic programmes [P] for approximately 2 seconds until an acoustic signal sounds. The setting is saved.

Activating the Memory function

1. Activate the appliance.
2. Touch [P] to set the saved setting.

USING THE ACCESSORIES



WARNING!

Refer to "Safety information" chapter.

Installing the oven accessories

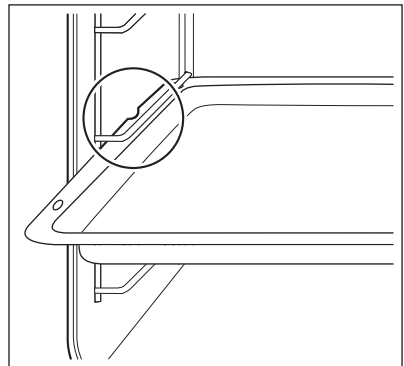


All oven accessories have a small indentation at the bottom on the right and left edge to increase the safety.

Always make sure that this indentation is at the rear of the oven. This indentation is also an anti-tip device.

Baking tray:

Push the baking tray between the guide bars of the oven level.

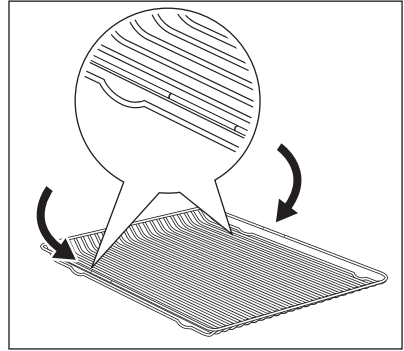


Wire shelf:

Put the shelf in and make sure the feet point down. Push the shelf between the guide bars of the oven level.



The high rim around the shelf is a device which prevents cookware from slipping off.



ADDITIONAL FUNCTIONS

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Child safety

You cannot activate the appliance if the child safety device operates.

Activating or deactivating the child safety device:

1. Deactivate the appliance ⏻ . Do not set an oven function.
2. Touch and hold P and — at the same time, until SAFE comes on or off in the display.

Control Beep

Activating or deactivating the control beep:

1. Deactivate the appliance ⏻ .
2. Touch + and — hold and at the same time for approximately 2 seconds, until and acoustic signal sounds.

Automatic switch-off

For safety causes the appliance deactivates automatically after some time:

- If an oven function operates.
- If you do not change the oven temperature.

The last set temperature flashes in the display.

| Oven temperature | Switch-off time |
|------------------|-----------------|
| 30 °C - 120 °C | 12.5 h. |
| 120 °C - 200 °C | 8.5 h. |
| 200 °C - 250 °C | 5.5 h. |

OFF comes on in the display.

Starting the oven after an automatic switch-off

Deactivate the oven. When you activate the appliance, you can use it again.

HELPFUL HINTS AND TIPS

i The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions


- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking on one oven level

Oven function: Ventitherm® Fan Operated Cooking 

Baking in tins

| Food | Shelf position | Temperature (°C) | Time (min) |
|---|----------------|-----------------------|------------|
| Ring cake or brioche | 1 | 160-170 | 50-60 |
| Madeira cake/Fruit cakes | 1 | 150-170 | 70-90 |
| Sponge cake | 1 | 160-180 | 25-40 |
| Flan base - shortcrust pastry | 2 | 170-190 ¹⁾ | 10-25 |
| Flan base - sponge mixture | 2 | 150-170 | 20-25 |
| Apple tart (covered) | 1 | 160-180 | 50-60 |
| Apple pie (2 tins, Ø 20cm, placed diagonally) | 1 | 180-190 | 65-80 |
| Savoury flan (e. g. Quiche Lorraine) | 2 | 170-190 | 30-70 |
| Cheesecake | 1 | 160-180 | 60-90 |

1) Pre-heat oven

Cakes/pastries/breads on baking trays

| Food | Shelf position | Temperature (°C) | Time (min) |
|---|----------------|-----------------------|------------|
| Plaited bread/bread crown | 1 | 160-180 | 30-40 |
| Christmas stollen | 1 | 160-180 | 40-60 |
| Bread (rye bread) | 1 | 180-200 | 45-60 |
| Cream puffs/éclairs | 2 | 170-190 | 30-40 |
| Swiss Roll | 2 | 200-220 ¹⁾ | 8-15 |
| Crumb cake (dry) | 2 | 160-180 | 20-40 |
| Butter/sugar cake | 2 | 180-200 ¹⁾ | 15-30 |
| Fruit flan (made with yeast dough/sponge mixture) | 2 | 160-180 | 25-50 |
| Fruit flan made with shortcrust pastry | 2 | 170-190 | 40-80 |
| Yeast cakes with delicate toppings (e. g. quark, cream, almond slice) | 2 | 150-170 | 0:40-80 |
| Pizza (with a lot of topping) | 2 | 190-210 ¹⁾ | 20-40 |
| Pizza (thin crust) | 2 | 230 ¹⁾ | 12-20 |
| Flat bread | 2 | 230 ¹⁾ | 10-20 |
| Swiss flaky pastry tarts | 2 | 190-210 | 35-50 |

Biscuits

| Food | Shelf position | Temperature (°C) | Time (min) |
|---|----------------|-----------------------|------------|
| Short pastry biscuits | 2 | 160-180 | 6-20 |
| Viennese whirls | 2 | 160 | 10-40 |
| Biscuits made with sponge mixture | 2 | 160-180 | 15-20 |
| Pastries made with egg white, meringues | 2 | 80-100 | 120-150 |
| Macaroons | 2 | 100-120 | 30-60 |
| Fancy yeast biscuits | 2 | 160-180 | 20-40 |
| Puff pastries | 2 | 180-200 ¹⁾ | 20-30 |
| Rolls | 2 | 210-230 | 20-35 |
| Small cakes (20 per tray) | 2 | 170 ¹⁾ | 20-30 |

Baking on more than one level - Biscuits/small cakes/pastries/rolls

| Food | Ventitherm® Fan Operated Cooking 2 levels | Temperature (°C) | Time (min) |
|-----------------------|---|------------------|------------|
| Short pastry biscuits | 2 / 3 | 160-180 | 15-35 |


| Food | Ventitherm® Fan Operated Cooking 2 levels | Temperature (°C) | Time (min) |
|---|--|-----------------------|------------|
| Viennese whirls | 2 / 3 | 160 | 20-60 |
| Biscuits made with sponge mixture | 2 / 3 | 160-180 | 25-40 |
| Pastries made with egg white, meringues | 2 / 3 | 80-100 | 130-170 |
| Macaroons | 2 / 3 | 100-120 | 40-80 |
| Danish pastries | 2 / 3 | 160-180 | 30-60 |
| Puff pastries | 2 / 3 | 180-200 ¹⁾ | 30-50 |

1) Pre-heat oven.

Tips on baking

| Baking results | Possible cause | Remedy |
|--|---|---|
| The cake is not browned enough underneath | Wrong oven level | Place cake lower |
| The cake sinks (becomes soggy, lumpy, streaky) | Oven temperature too high | Use a slightly lower setting |
| The cake sinks (becomes soggy, lumpy, streaky) | Baking time too short | Set a longer baking time. Baking times cannot be reduced by setting higher temperatures |
| The cake sinks (becomes soggy, lumpy, streaky) | Too much liquid in the mixture | Use less liquid. Pay attention to mixing times, especially if using mixing machines |
| Cake is too dry | Oven temperature too low | Set oven temperature higher |
| Cake is too dry | Baking time too long | Set a shorter baking time |
| Cake browns unevenly | Oven temperature too high and baking time too short | Set a lower oven temperature and a longer baking time |
| Cake browns unevenly | Mixture is unevenly distributed | Spread the mixture evenly on the baking tray |
| Cake does not cook in the baking time given | Temperature too low | Use a slightly higher oven setting |

Soufflés and au gratin dishes table





Oven function: Ventitherm® Fan Operated Cooking 

| Food | Shelf position | Temperature (°C) | Time (min) |
|------------------------------------|----------------|------------------|------------|
| Pasta bake | 1 | 180-200 | 30-50 |
| Lasagne | 1 | 180-200 | 25-40 |
| Vegetables au gratin ¹⁾ | 1 | 160-170 | 15-30 |

| Food | Shelf position | Temperature (°C) | Time (min) |
|-----------------------------------|----------------|------------------|------------|
| Baguettes au gratin ¹⁾ | 1 | 160-170 | 15-30 |
| Sweet bakes | 1 | 180-200 | 40-60 |
| Fish bakes | 1 | 180-200 | 30-60 |
| Stuffed vegetables | 1 | 160-170 | 30-60 |
| Potato gratin | 2 | 180-200 | 40-50 |

1) Pre-heat oven

Ready made frozen food table

| Food | Oven function | Shelf position | Temperature (°C) | Time |
|------------------------------------|--|----------------|------------------------------------|------------------------------------|
| Frozen pizza |  Ventitherm® Fan Operated Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| Chips ¹⁾ (300-600 g) |  Rotitherm Roasting | 3 | 200-220 | as per manufacturer's instructions |
| Baguettes |  Ventitherm® Fan Operated Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| Fruit cake |  Ventitherm® Fan Operated Cooking | 3 | as per manufacturer's instructions | as per manufacturer's instructions |


1) Turn chips 2 or 3 times during cooking

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the grill/roasting pan or on the wire shelf above the grill/roasting pan (if present).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

Roasting tables

Oven function: Ventitherm® Fan Operated Cooking 

Pork

| Food | Shelf position | Temperature (°C) | Time (min) |
|--|----------------|------------------|------------|
| Shoulder, neck, ham joint (1000-1500 g) | 1 | 170-190 | 90-120 |
| Chops, smoked loin of pork (1000-1500 g) | 1 | 180-200 | 60-90 |
| Meat loaf (750-1000 g) | 1 | 180-200 | 45-60 |

| Food | Shelf position | Temperature (°C) | Time (min) |
|---|----------------|------------------|------------|
| Knuckle of pork (pre-cooked) (750-1000 g) | 1 | 170-190 | 90-120 |

Beef

| Food | Shelf position | Temperature (°C) | Time (min) |
|---|----------------|-----------------------|-------------------------------|
| Pot roast (1000-1500 g) | 1 | 180-200 | 120-150 |
| Roast beef or sirloin per cm of thickness | 1 | 210-230 ¹⁾ | 0:06-0:09 per cm of thickness |

1) Pre-heat oven

Veal

| Food | Shelf position | Temperature (°C) | Time (min) |
|-------------------------------|----------------|------------------|------------|
| Pot roast (1000-1500 g) | 1 | 170-190 | 150-120 |
| Knuckle of veal (1500-2000 g) | 1 | 170-190 | 120-150 |

Lamb

| Food | Shelf position | Temperature (°C) | Time (min) |
|------------------------------|----------------|------------------|------------|
| Leg of lamb (1000-1500 g) | 1 | 170-190 | 75-120 |
| Saddle of lamb (1000-1500 g) | 1 | 180-200 | 60-90 |

Quick roast items cooked on a baking tray

| Food | Shelf position | Temperature (°C) | Time (min) |
|-----------------------------|----------------|-----------------------|------------|
| Sausages 'Cordon bleu' | 1 | 220-230 ¹⁾ | 5-8 |
| Small sausages | 1 | 220-230 ¹⁾ | 12-15 |
| Schnitzel or chops, breaded | 1 | 220-230 ¹⁾ | 15-20 |
| Rissoles | 1 | 210-220 ¹⁾ | 15-20 |

Fish (steamed)

| Food | Shelf position | Temperature (°C) | Time (min) |
|--------------------------|----------------|------------------|------------|
| Whole fish (1000-1500 g) | 1 | 210-220 | 45-75 |

Poultry

| Food | Shelf position | Temperature (°C) | Time (min) |
|---------------------------------------|----------------|------------------|------------|
| Chicken, spring chicken (1000-1500 g) | 1 | 190-210 | 45-75 |

| Food | Shelf position | Temperature (°C) | Time (min) |
|--------------------------------|----------------|------------------|------------|
| Chicken half (per 400-500 g) | 1 | 200-220 | 35-50 |
| Poultry pieces (per 200-250 g) | 1 | 200-220 | 35-50 |
| Duck (1500-2000 g) | 1 | 180-200 | 75-105 |

Game

| Food | Shelf position | Temperature (°C) | Time (min) |
|--|----------------|-----------------------|------------|
| Saddle of hare, leg of hare (up to 1000 g) | 1 | 220-230 ¹⁾ | 25-40 |
| Saddle of venison (1500-2000 g) | 1 | 210-220 | 75-105 |
| Leg of venison (1500-2000 g) | 1 | 200-210 | 90-135 |

Low Temperature Cooking

- Low Temperature Cooking is correct for pieces of tender, lean meat and fish to make them succulent.
- Do not use the Low Temperature Cooking for pot roasts or fatty pork roasts.
- Always cook without a lid in Low Temperature Cooking.
- With Low Temperature Cooking function the oven gets the preset temperature and a signal operates. Then, the oven automatically sets to a lower temperature to continue cooking.

Cooking with Low Temperature Cooking function:

1. Sear the meat in a pan in a very high heat.
2. Put the meat in a roasting dish or directly on the wire shelf.
3. Put the tray below the shelf to catch the fat.
4. Put the shelf in the oven.
5. Set Low Temperature Cooking function.


If it is necessary, change the temperature and cook until done (refer to Low temperature Cooking table).

Low Temperature Cooking table

| Food ¹⁾ | Weight (g) | Temperature (°C) | Shelf position | Time (min) |
|--------------------|------------|------------------|----------------|------------|
| Roast beef | 1000-1500 | 120 | 1 | 90-110 |
| Fillet of beef | 1000-1500 | 120 | 3 | 90-110 |
| Roast veal | 1000-1500 | 120 | 1 | 100-120 |
| Steak | 200 - 300 | 120 | 3 | 20-30 |

1) Brown in a frying pan before cooking

Single Economy Grill

Single Economy Grill  with maximum temperature setting



Use the grill with the closed oven door.

- Use both the wire shelf and the tray when you grill.
- The grilling time is for guidance only.

Grilling table

| Food | Shelf position | Cooking times (min) | |
|---|----------------|---------------------|----------|
| | | 1st side | 2nd side |
| Rissoles | 3 | 8-10 | 6-8 |
| Pork fillet | 2 | 10-12 | 6-10 |
| Sausages | 3 | 8-10 | 6-8 |
| Fillet steaks, veal steaks | 3 | 6-7 | 5-6 |
| Fillet of beef, roast beef (approx. 1 kg) | 2 | 10-12 | 10-12 |
| Toast ¹⁾ | 3 | 4-6 | 3-5 |
| Toast with topping | 2 | 8-10 | --- |


1) Use the wire shelf without a tray

Rotitherm roasting

Oven function: Rotitherm Roasting 

| Food | Temperature (°C) | Tray | Oven shelf | Time (min) | turn after... minutes |
|------------------------------------|------------------|----------------|------------|------------|-----------------------|
| | | Shelf position | | | |
| Chicken (900-1000 g) | 180-200 | 1 | 2 | 50-60 | 25-30 |
| Stuffed rolled pork roast (2000 g) | 180-200 | 1 | 2 | 90-95 | 45 |
| Pasta bake | 180 | --- | 2 | 30 | --- |
| Potato bake au gratin | 200 | --- | 2 | 20-23 | --- |
| Gnocchi, au gratin | 180 | --- | 2 | 20-23 | --- |
| Cauliflower with Hollandaise sauce | 200 | --- | 2 | 15 | --- |

Defrosting

Oven function: Defrost/Drying  (Temperature setting 30°C)

- Unpack the food and put it on a plate on the 1st shelf from the bottom.
- Do not cover with anything to decrease the defrosting time.

Defrosting table

| Food | Time (min) | Further de-frosting time (min) | Note |
|---------------------|------------|--------------------------------|---|
| Chicken, 1000 g | 100-140 | 20-30 | Put the chicken on an upturned saucer in a big plate. Turn halfway through |
| Meat, 1000 g | 100-140 | 20-30 | Turn halfway through |
| Meat, 500 g | 90-120 | 20-30 | Turn halfway through |
| Trout, 150 g | 25-35 | 10-15 | --- |
| Strawberries, 300 g | 30-40 | 10-20 | --- |
| Butter, 250 g | 30-40 | 10-15 | --- |
| Cream, 2 x 200 g | 80-100 | 10-15 | Whip the cream when still slightly frozen in places |
| Gateau, 1400 g | 60 | 60 | --- |

Drying


Oven function: Defrost/Drying 

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Drying table

| Food | Temperature (°C) | Shelf position | | Time (h) |
|---------------------|------------------|----------------|------------|----------|
| | | 1 position | 2 position | |
| Beans | 75 | 2 | 2 / 3 | 6-9 |
| Pepper slices | 75 | 2 | 2 / 3 | 5-8 |
| Vegetables for soup | 75 | 2 | 2 / 3 | 5-6 |
| Mushrooms | 50 | 2 | 2 / 3 | 6-9 |
| Herbs | 40-50 | 2 | 2 / 3 | 2-4 |
| Plums | 75 | 2 | 2 / 3 | 8-12 |
| Apricots | 75 | 2 | 2 / 3 | 8-12 |
| Apple slices | 75 | 2 | 2 / 3 | 6-9 |
| Pears | 75 | 2 | 2 / 3 | 9-13 |

Making preserves

Oven functions: Ventitherm® Fan Operated Cooking 

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids, or metal tins.
- Use the first shelf from the bottom for this function.

- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars up to the same level and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approx. 35-60 minutes with one-litre jars), stop the oven or decrease the temperature to 100°C (see the table).

Preserves table - Berries

| Preserve | Temperature (°C) | Cooking time until simmering (min) | Cooking time at 100°C (min) |
|---|------------------|------------------------------------|-----------------------------|
| Strawberries, blueberries, raspberries, ripe gooseberries | 160-170 | 35-45 | --- |
| Unripe gooseberries | 160-170 | 35-45 | 10-15 |

Preserves table - Stone fruits

| Preserve | Temperature (°C) | Cooking time until simmering (min) | Cooking time at 100°C (min) |
|-----------------------|------------------|------------------------------------|-----------------------------|
| Pears, quinces, plums | 160-170 | 35-45 | 10-15 |

Preserves table - Vegetables

| Preserve | Temperature (°C) | Cooking time until simmering (min) | Cooking time at 100°C (min) |
|---------------------------|------------------|------------------------------------|-----------------------------|
| Carrots ¹⁾ | 160-170 | 50-60 | 5-10 |
| Cucumbers | 160-170 | 50-60 | --- |
| Mixed pickles | 160-170 | 50-60 | 15 |
| Kohlrabi, peas, asparagus | 160-170 | 50-60 | 15-20 |

1) Keep in the oven after you stop the oven

Automatic programmes

Use **[P]** to set one of the 12 automatic programmes:

| | |
|-----|--------------------------|
| P1 | LEMON SPONGE CAKE |
| P2 | QUARK MANDARIN SLICE |
| P3 | WHITE BREAD |
| P4 | ROLLS, 40 (g) each |
| P5 | PIZZA |
| P6 | QUICHE LORRAINE |
| P7 | POTATO GRATIN |
| P8 | FISH FILLET (gratinated) |
| P9 | SADDLE OF VEAL, 1000 (g) |
| P10 | LASAGNE |

| | |
|-----|-------------------|
| P11 | ROAST PORK |
| P12 | CHICKEN, 1000 (g) |

LEMON SPONGE CAKE 1000 g

For the mixture:

- 250 g butter
- 200 g sugar
- 1 packet vanilla sugar (approximately 8 g)
- 1 pinch salt
- 4 eggs
- 150 g flour
- 150 g cornflour
- 1 level teaspoon baking powder
- Grated rind of 2 lemons

Glaze:

- 1/8 l lemon juice
- 100 g icing sugar

Other:

- Square baking tin, 30 cm long
- Margarine for greasing
- Breadcrumbs for coating baking tin

Preparation:

Place butter, sugar, lemon rind, vanilla sugar and salt in a mixing bowl and cream together. Then add the eggs one at a time and cream together again. Add the flour and cornflour mixed with the baking powder to the creamed mixture and fold in. Put the mixture into the greased and bread-crumbed baking tin, smooth out and put in the oven. After baking, mix lemon juice and icing sugar. Turn the cake out onto a piece of aluminium foil. Fold up the aluminium foil against the sides of the cake so that the glaze cannot run out. Pierce the cake with a wooden skewer and brush on the glaze. Then leave the cake for a while to soak up the glaze.

| Setting | Shelf position | Time |
|-----------------------|----------------|---------|
| P 1 LEMON SPONGE CAKE | 2 | 60 min. |

QUARK MANDARIN SLICE

Ingredients for the pastry:

- 200 g flour
- 1 tsp. baking powder
- 100 g sugar
- 75 g butter
- 2 eggs
- 1 pinch salt
- Margarine for greasing

Preparation of dough:

Mix butter and sugar together well. Add eggs and also mix well. Add sieved flour and baking powder to the fat/sugar mixture and then knead briefly to produce a workable pastry. Put the pastry in the fridge for approx. 1 hour. Then roll out with a rolling pin and place on a greased baking tray.

Ingredients for the topping:

- 500 g quark
- 80 ml sunflower oil
- 100 g crème fraîche
- 125 ml milk
- 2 eggs
- 140 g sugar
- 1/2 packet custard powder
- 1 tin of mandarins (1000 g)
- 1 packet flan glaze

Preparation of topping:

Put the ingredients in a mixing bowl and mix together evenly. Then add to the rolled out shortcrust pastry base. Spread out the mandarins on the quark topping. After baking, when the flan has cooled down, spread with the flan glaze.

| Setting | Shelf position | Time |
|--------------------------|----------------|---------|
| P 2 QUARK MANDARIN SLICE | 3 | 55 min. |

WHITE BREAD 600-800 g**Ingredients:**

- 500 g flour
- 1/2 cube fresh yeast or 1 packet dried yeast
- 330 ml milk
- 10 g salt

Preparation:

Place flour and salt in a large bowl. Dissolve the yeast in tepid milk and add to the flour. Knead all ingredients into a workable dough. More milk may be required, depending on the texture of the flour. Leave the dough to rise until it doubles in volume. Shape two loaves out of the dough and place them on the greased baking tray or patisserie tray (special accessory). Leave the loaves to rise again by half their volume. Before baking, dust them with a little flour and use a sharp knife to cut 3 diagonal lines, at least 1 cm deep.

| Setting | Shelf position | Time |
|-----------------|----------------|---------|
| P 3 WHITE BREAD | 2 | 55 min. |

ROLLS, 40 g each**Ingredients:**

- 500 g flour, type 405
- 20 g cube of fresh yeast or 1 packet of dried yeast

- 300 ml water
- 10 g salt

Preparation:

Put flour and salt in a large bowl. Dissolve the yeast in the water. Add to the flour. Work all ingredients into a uniform dough. Let the dough rise. It must double its size. Cut the dough into pieces, form into rolls and place on the greased baking tray or patisserie tray (a special accessory). Let the rolls rise again for approx. 25 minutes.

Cut a cross in the rolls before you bake them. Put poppy, caraway or sesame seeds on the top.

| Setting | Shelf position | Time |
|-----------|----------------|---------|
| P 4 ROLLS | 3 | 25 min. |

PIZZA (for 1 flat baking tray or 2 round tins)**Ingredients for the dough:**

- 300 g flour, type 405
- 200 ml water
- 14 g yeast
- 2 tablespoons oil
- 3 g salt

Preparation of the dough:

Crumble yeast into a bowl and dissolve in tepid water. Mix the salt into the flour and add it with the oil to the bowl. Knead the ingredients until a workable dough that does not stick to the bowl is produced. Then cover the dough and leave to rise until it doubles in volume.

Ingredients for the topping:

- 2 tins of peeled, chopped tomatoes (800 g)
- 100 g salami, cut into slices, then quartered,
- 350-400 g Feta or mozzarella, cut into 1 cm cubes
- Oregano or pizza herbs

As a variation on the topping, button mushrooms or ham can also be used.

Preparation:

Sieve off the tomato juice. (Can be used for sauce.) Roll out the dough, place on a greased baking tray. Prick dough well all over with a fork. Place the ingredients for the topping on the base in the order given. Distribute the Feta or mozzarella evenly. Finally sprinkle on the oregano.

| Setting | Shelf position | Time |
|-----------|----------------|---------|
| P 5 PIZZA | 3 | 25 min. |

QUICHE LORRAINE**Ingredients for the pastry:**

- 250 g flour, type 405
- 125 g butter
- 60 ml water

- 1 tsp salt
- pepper and nutmeg

Preparation:

Mix flour, butter and salt. Add the water and work out a pastry. Leave the pastry in the fridge for 1 hour.

Ingredients for the topping:

- 100 ml milk
- 150 ml sour cream
- 2 eggs
- 150 g Gruyère or Emmental cheese, grated
- 150 g lean ham, diced
- 150 g onions, diced
- Pepper, nutmeg

Preparation:

Fry a little bacon and onions. Whisk the milk, cream, eggs and seasoning fully. Mix in the cheese.

Finishing:

Use a roller to work out the pastry. Put it in a greased plain tin (diameter 28cm). Put the bacon and onions evenly on the pastry. Pour the mixture on the pastry.

| Setting | Shelf position | Time |
|---------------------|----------------|---------|
| P 6 QUICHE LORRAINE | 3 | 40 min. |

POTATO GRATIN (4-5 serves)**Ingredients:**

- 1000 g potatoes
- 1 teaspoon each of salt and pepper
- 1 clove of garlic, peeled
- 300 g Gruyère or Emmental cheese, grated
- 3 eggs
- 250 ml milk
- 4 tablespoons cream
- 1 tablespoon thyme
- 3 tablespoons butter

Preparation:

Peel potatoes, slice thinly, dry and then season with salt and pepper. Place half of the potato slices in a greased, oven-proof dish. Sprinkle some grated cheese over them. Layer the rest of the potato slices over this and sprinkle the rest of the cheese on the top. Crush the clove of garlic and beat it together with the eggs, milk, cream and the thyme. Salt the mixture and pour over the potatoes. Place knobs of butter on the gratin.

| Setting | Shelf position | Time |
|-------------------|----------------|---------|
| P 7 POTATO GRATIN | 2 | 50 min. |

FISH FILLET 700g**Ingredients:**

- 700 g pike-perch fillet or sea trout fillet, cubed
- 100 g Emmental cheese, grated
- 200 ml cream
- 50 g breadcrumbs
- Salt, pepper, lemon juice
- Parsley, chopped
- 40 g butter to grease the dish

Preparation:

Put lemon juice on the fish fillet and marinate it for a while. Dry the juice with kitchen paper. Season the fish fillet on both sides with salt and pepper. Place in a greased oven-proof dish.

Mix the cream, grated cheese, breadcrumbs and the chopped parsley and spread on the fish.

| Setting | Shelf position | Time |
|-----------------|----------------|---------|
| P 8 FISH FILLET | 2 | 25 min. |

SADDLE OF VEAL (4-6 serves)

Take meat out of the fridge 1 hour before you cook.

Ingredients:

- 1000 g saddle of veal
- 2 tbsp peanut oil
- Salt, pepper, paprika and a little mustard

Preparation:

Wash the veal and dry it with kitchen paper. Mix the seasonings with the peanut oil. Use the mixture to coat the meat fully.

Fry the veal in a frying pan on the cooker in a very high heat on all sides for 10 minutes. Put it in the pre-warmed tin.

| Setting | Shelf position | Time |
|--------------------|----------------|---------|
| P 9 SADDLE OF VEAL | 2 | 80 min. |

LASAGNE**Meat sauce:**

- 100 g streaky bacon
- 1 onion and 1 carrot
- 100 g celery
- 2 tblsp olive oil
- 400 g mince (a mixture of beef and pork)
- 1 small tin of tomatoes, chopped (approx. 400 g)
- Oregano, thyme, salt and pepper
- 3 tablespoons butter

- 250 g green lasagne
- 50 g Parmesan cheese, grated
- 150 g Emmental cheese, grated

Béchamel sauce:

- 75 g butter
- 50 g flour
- 500 ml milk
- Salt, pepper and nutmeg

Preparation:

Using a sharp knife cut the bacon from the rind and gristle and cut into fine dice. Peel the onion and carrot, clean the celery, dice all vegetables finely. Heat the oil in a casserole, sauté the bacon and the diced vegetables in the oil while stirring constantly. Gradually add the mince, sauté while stirring constantly to break up and deglaze with the meat stock. Season the meat sauce with tomato purée, the herbs, salt and pepper and simmer with the lid on over a low heat for about 30 minutes. In the meantime prepare the Béchamel sauce. To do this melt the butter in a pan, sprinkle in the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. Season the sauce with salt, pepper and nutmeg and simmer without a lid for about 10 minutes. Grease a large rectangular ovenproof dish with 1 tablespoon of butter. Layer alternately a layer of pasta sheets, meat sauce, Béchamel sauce and mixed cheese in the dish. The last layer should be a layer of Béchamel sauce sprinkled with cheese. Place the rest of the butter in small knobs on the top of the dish.

| Setting | Shelf position | Time |
|--------------|----------------|---------|
| P 10 LASAGNE | 2 | 50 min. |

SADDLE OF VEAL (4-6 serves)

Take meat out of the fridge 1 hour before you cook.

Ingredients:

- 1000 g saddle of veal
- 2 tbsps peanut oil
- Salt, pepper, paprika and a little mustard

Preparation:

Wash the veal and dry it with kitchen paper. Mix the seasonings with the peanut oil. Use the mixture to coat the meat fully.

Fry the veal in a frying pan on the cooker in a very high heat on all sides for 10 minutes. Put it in the pre-warmed tin.

| Setting | Shelf position | Time |
|--------------------|----------------|---------|
| P 9 SADDLE OF VEAL | 2 | 80 min. |

ROAST PORK

Ingredients:

- Roast pork from the neck
- 2 tablespoons oil

- Salt, pepper, paprika

Preparation:

Wash the meat and dry it with kitchen paper. Mix the seasoning with the oil and use the mixture to coat the meat evenly all over. Then place the pork in an ovenproof dish with a perforated insert (special accessory). After approx. 40 minutes, turn the roast. After the first acoustic signal, check how the meat is cooking. If necessary, increase the remaining roasting time until the 2nd acoustic signal (10 mins.).

| Setting | Shelf position | Time |
|-----------------|----------------|---------|
| P 11 ROAST PORK | 2 | 90 min. |

CHICKEN 1200 g

Ingredients:

- 1 chicken (1000 - 1200 g)
- 2 tbsp peanut oil
- Salt, pepper, paprika and curry powder

Preparation:

Clean the chicken and dry it with kitchen paper. Mix the spices and oil. Use the mixture to put on the chicken inside and out. Put the chicken the breast-side down in the ovenproof cookware with a perforated insert (a special accessory).

Turn the chicken after approximately 25 minutes.

When the first sound operates (after approx. 50 min.), check how the meat cooks. If necessary, cook it until the second sound operates (after approx. 60 min.)

| Setting | Shelf position | Time |
|--------------|----------------|---------|
| P 12 CHICKEN | 2 | 55 min. |

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING



WARNING!

Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.

- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Catalytic surface

The oven ceiling has a self-cleaning catalytic surface. Food residue is burnt off at temperatures higher than 200 °C.

Notes on catalytic surface:

- Open the oven door only for short periods.
- Do not use cloths made of fabric. The lint catches on the rough surface.



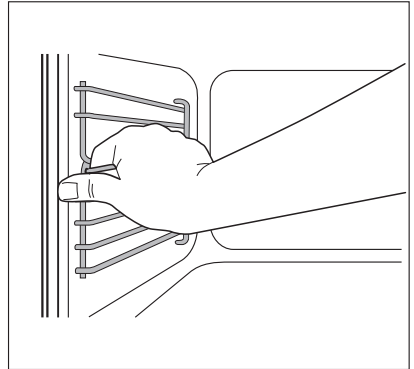
Discolouration of the catalytic surface has no effect on catalytic properties.

Shelf support

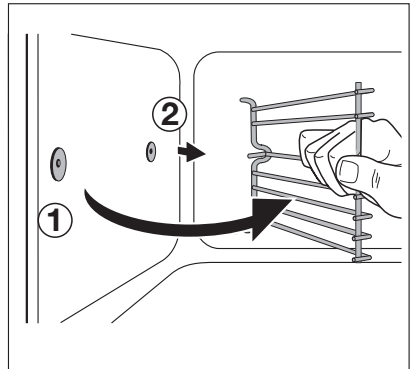
You can remove the shelf support to clean the side walls.

Removing the shelf support

1. Pull the front of the shelf support away from the side wall.



2. Pull the shelf support from the back of the side wall to remove it.



Installing the shelf support

To install the shelf support follow the procedure in reverse.

Oven lamp



WARNING!

There is a risk of electrical shock.
Oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.



CAUTION!

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

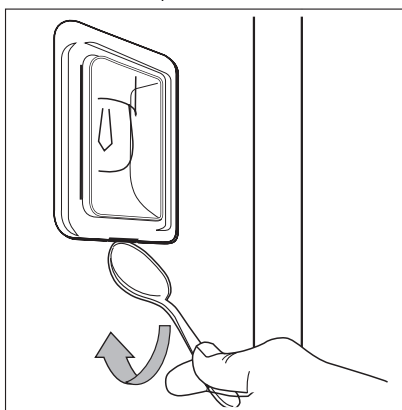
Replacing the oven lamp and cleaning the cover (left side of the oven cavity):

1. You can find the lamp glass cover at the left side of the cavity.

Remove the left shelf rail.

2. Use a narrow, blunt object (for example a teaspoon) to remove the glass cover.
Clean the glass cover.

3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.



Use the same oven lamp type.

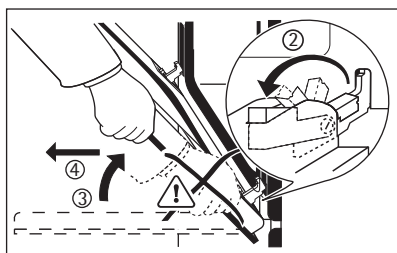
4. Install the glass cover.
5. Install the left shelf rail.

Oven door

Remove the door to clean the inner side of the appliance more easily.

Removing the oven door

1. Open the door as far as possible..
2. Fully release the clamping levers on the hinges.
3. Take hold of the oven door on the sides with both hands and close it about 3/4 of the way going through the point of resistance.



WARNING!

Pull the door away from the oven. The door it is heavy!

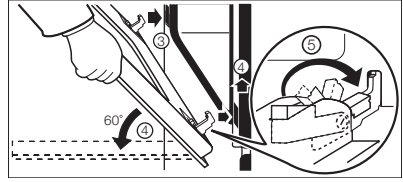


CAUTION!

Put the door with the outer side down on a soft and level surface.

Installing the oven door

1. Hold the door with one hand on each side at an angle of approximately 60° (from the side of the door with the handle turn to you).
2. Push door hinges at the same time into the two recesses at the bottom of the oven on the left and the right, as far as they will go.
3. Lift the door up until you meet the point of resistance and then open it as far as possible.
4. Fully lock the clamping levels on the hinges.
5. Close the oven door.



WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

| Problem | Possible cause | Solution |
|---|---------------------------------------|---|
| The appliance does not heat up | The appliance is deactivated | Activate the appliance |
| The appliance does not heat up | The time of day is not set | Set the time of day. Refer to "Setting the time of day" |
| The appliance does not heat up | The necessary settings are not set | Make sure, the settings are correct |
| The appliance does not heat up | The automatic switch-off is activated | Refer to „Automatic switch-off" |
| The appliance does not heat up | The child safety is activated | Deactivate the child safety |
| The appliance does not heat up | The fuse is released | Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician |
| The oven lamp does not operate | The oven lamp is defective | Replace the oven lamp. |
| "d" is lit in the display and the oven does not heat up Fan does not operate | Test mode is switched on | Switch off the appliance. Touch and hold P and + at the same time, until signal sounds and "d" display goes out |

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.)
 Product number (PNC)
 Serial number (S.N.)

INSTALLATION

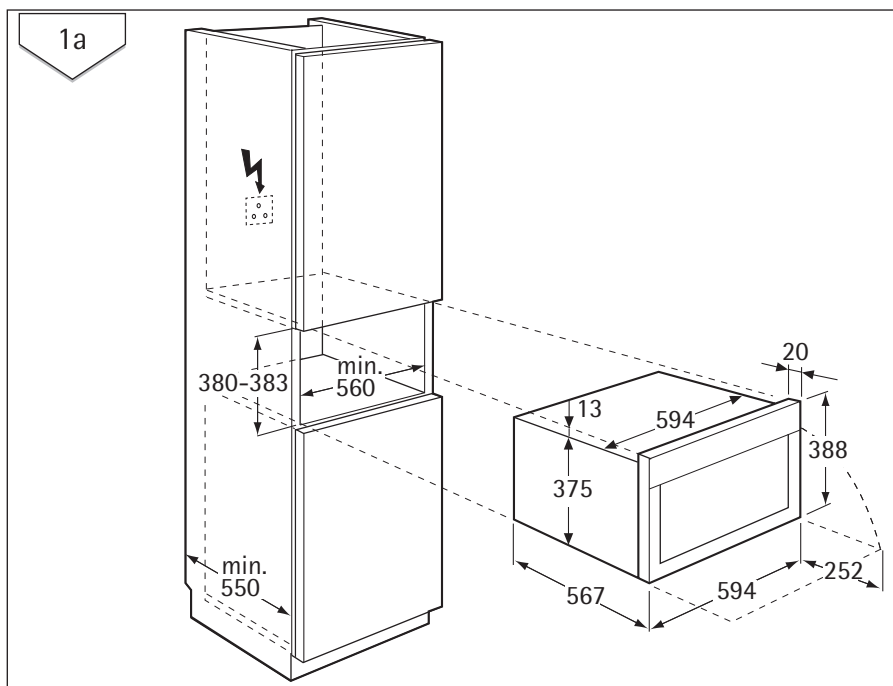


WARNING!

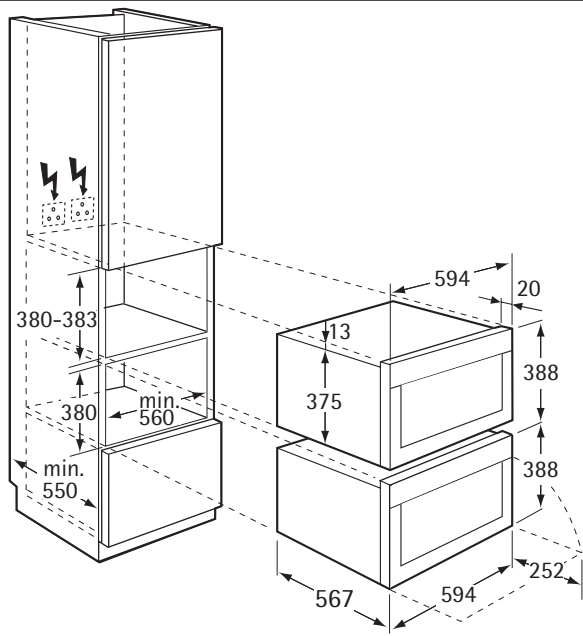
Refer to "Safety information" chapter.

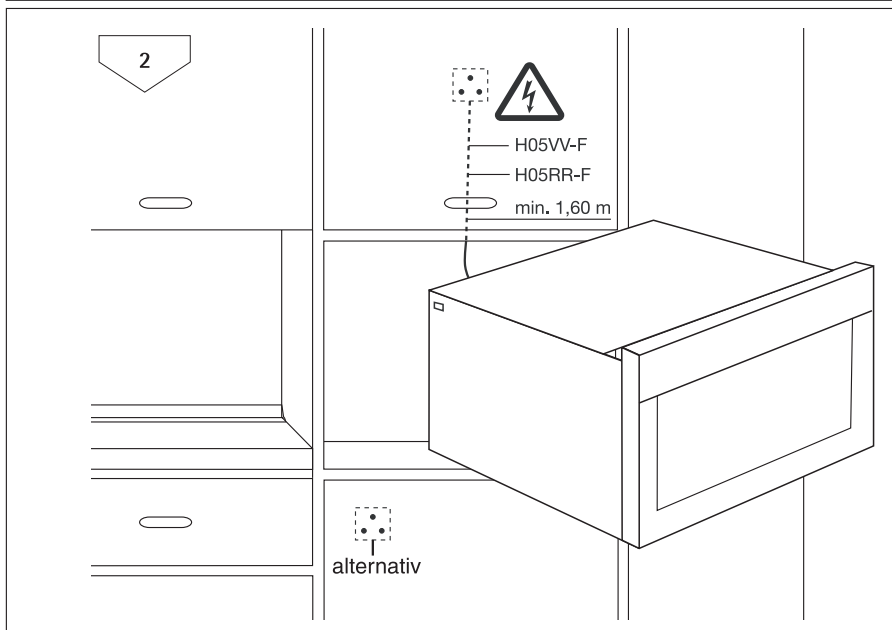
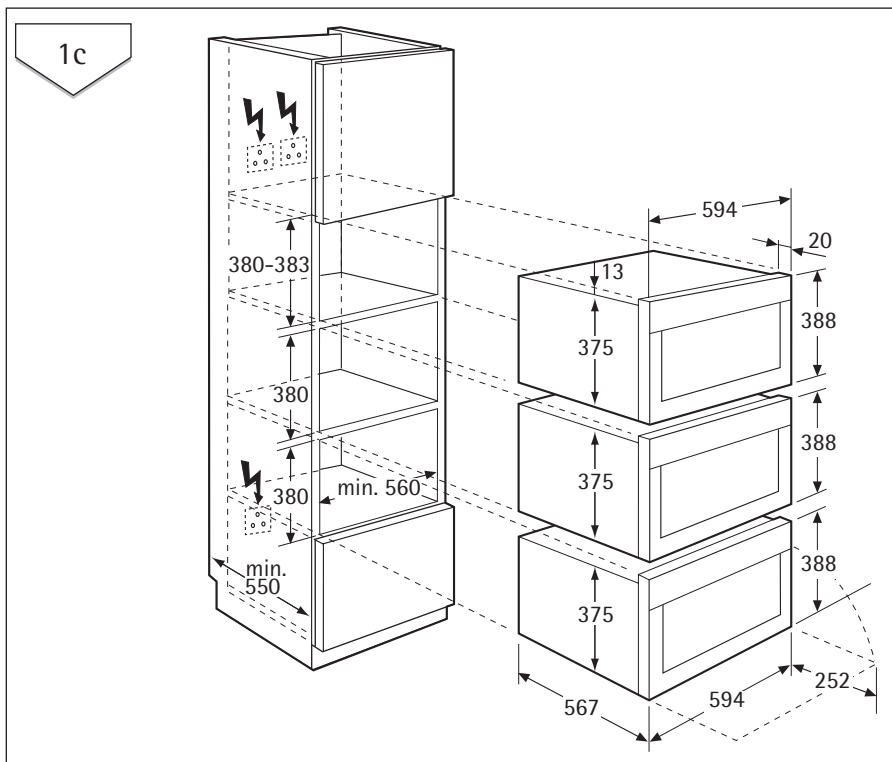


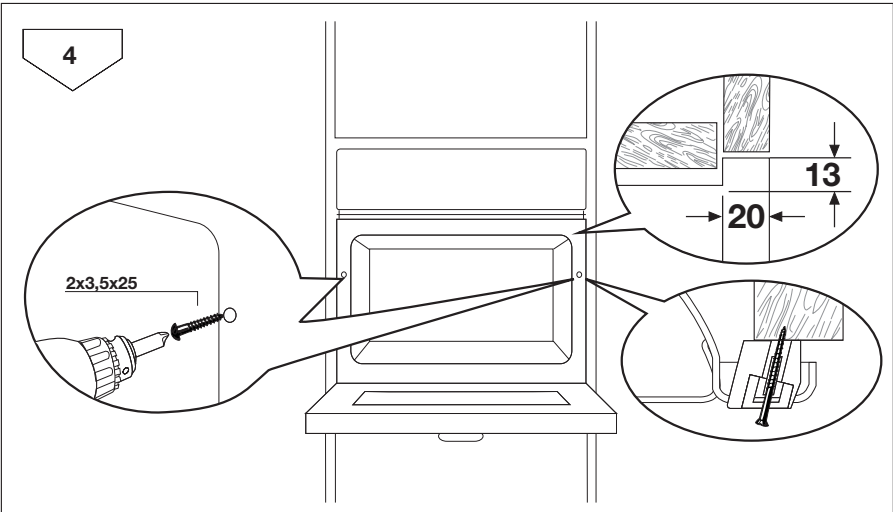
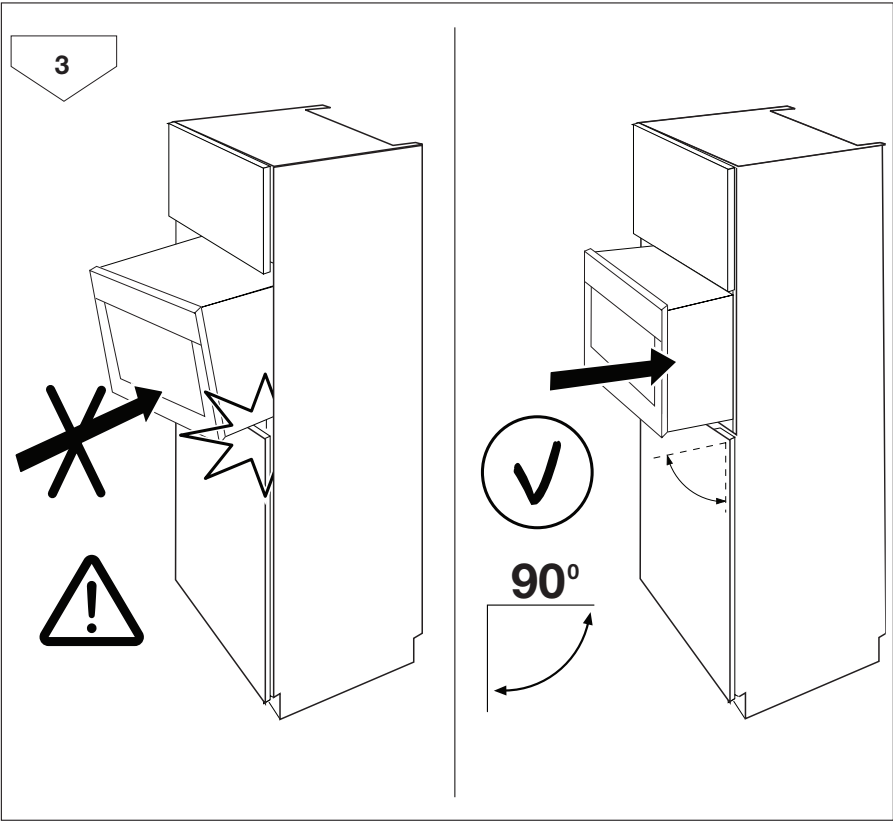
The built-in unit must meet the stability requirements of DIN 68930.




1b







ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

www.aeg-electrolux.com/shop

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